

COLLINE NOVARESI NEBBIOLO “BIGIN”

PRODUCTION AREA: In the municipality of Briona there are our "Belvedere" and "Pianazze" vineyards where we grow Nebbiolo grapes on an area of 3 hectares. The soil composed of superficial clay, pebbles and sand in the deeper layers extends over a plateau where the sun warms the rows from the early hours of the morning until sunset. The air currents of Monte Rosa influence the climate and characterize it with temperature variations that enhance the aromas of the grapes. Vineyard planting year 1997/1998.

VARIETY: 100% Nebbiolo grown with Guyot pruning.

VINIFICATION: Grapes are harvested by hand using baskets of approximately 20kg, between the end of September and the beginning of October. The fermentation takes place in concrete tanks with macerations of various durations; the different masses will be assembled at the end of the refinement in wood. After fermentation the wine is racked into 500 liter oak tonneau where it ages for approximately 6 months, at the end of this period it is decanted again into vitrified concrete tanks so as to be able to decant the last sediments and subsequently bottled in the month of August/September of the year following the harvest.

TASTING NOTES

COLOR: light ruby red.

FRAGRANCE: intense, floral and pleasant.

TASTE: delicate, velvety and harmonious.

FOOD PAIRINGS: Locally sided with long-cooked red meats. It is also excellent with rich and tasty first courses and with mature cheeses.

